



THE LANDING
BAY OF ISLANDS NEW ZEALAND



Boathouse Chardonnay 2023

TASTING NOTES

This Chardonnay is poised and elegant, offering a ripe stone fruit and citrus bouquet complemented with mineral complexity. The wine is ripe yet tangy, featuring a creamy texture with flavours of peach, ginger, and cashew nuts. It is vibrant and pure, with a long, lingering finish. Perfectly paired with lemon risotto, grilled shrimp, or soft cheeses.

TECHNICAL ANALYSIS

pH: 3.55

TA: 0.64%

Alcohol: 12.5%

Allergens: Sulphites

RS: Dry

Blend: 100% Chardonnay

VITICULTURE

The Boathouse Chardonnay is crafted primarily from younger vines planted in 2014 and 2015. The grapes are sourced from eight small blocks of various elevations and aspects.

WINEMAKING

Hand-picked grapes are whole-bunch pressed and then settled overnight in tank. The wine is fermented in French oak barriques and puncheons, with partial malolactic fermentation.

11 months in barrel before blending to tank for 6 months further ageing. Crossflow filtered before bottling.

VINTAGE NOTES

A challenging season, strong La Niña conditions continued right through 2022 and the first half of 2023 bringing above average rainfall and humidity to the north and east of the North Island. November, January, and early February were especially wet cumulating with Cyclone Gabrielle impacting Northland on the 12th and 13th of February. After Gabrielle the second half of February and all of March were relatively dry resulting in some good fruit but significantly reduced yields.

September 2022 – March 2023 Rainfall 1300mm, GDD 1676°